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**PART L-1  
CHERRY HARVEST CAMPS**

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**WAC 296-307-163 Cherry harvest camps.**

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-163, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16301 Purpose and applicability.**

- (1) Purpose. This part is adopted by the Washington state department of labor and industries, to implement the provisions of chapter 49.17 RCW and establish minimum health and safety requirements for cherry harvest camps.
- (2) Applicability.
  - (a) This part applies only to operators of cherry harvest camps using tents during the cherry harvest season. Operators using other housing must refer to WAC 296-307-161, Part L, or chapter 246-358 WAC.
  - (b) Operators with ten or more occupants are required to be licensed under this part. Operators with nine or less employees are not required to be licensed, but must comply with these standards.
  - (c) For department of health licensing, on-site survey, and water test fees, see WAC 246-361-990.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16301, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16303 Definitions.** For the purposes of this part, the following words and phrases will have the following meanings unless the context clearly indicates otherwise:

**“Building”** means any structure used or intended to be used for supporting or sheltering any use or occupancy that may include cooking, eating, sleeping, and sanitation facilities.

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**WAC 296-307-16303 (Cont.)**

**“Cherry harvest camp”** or **“camp”** means a place, area, or piece of land where dwelling units or campsites are provided by an operator during the cherry harvest.

**“Common food-handling facility”** means an area designated by the operator for occupants to store, prepare, cook, and eat their own food supplies.

**“Current certificate (first aid)”** means a first-aid training certificate that has not expired.

**“Department”** means the Washington state department of health and/or the department of labor and industries.

**“Dining hall”** means a cafeteria-type eating place with food furnished by and prepared under the direction of the operator for consumption, with or without charge, by occupants.

**“Drinking fountain”** means a fixture equal to a nationally recognized standard or a designed-to-drain faucet, which provides potable drinking water under pressure. “Drinking fountain” does not mean a bubble-type water dispenser.

**“Dwelling unit”** means a shelter, building, or portion of a building, that may include cooking and eating facilities, which is:

- Provided and designated by the operator as either a sleeping area, living area, or both, for occupants; and
- Physically separated from other sleeping and common-use areas.

*Note:* For the purpose of this Part L1, a “tent” is considered a dwelling unit.

**“First-aid qualified”** means that the person holds a current certificate of first-aid training from the American Red Cross or another course with equivalent content or hours.

**“Food-handling facility”** means a designated, enclosed area for preparation of food.

**“Group A water system”** means a public water system and includes community and noncommunity water systems.

- (a) A community water system means any Group A water system providing service to fifteen or more service connections used by year-round residents for one hundred eighty or more days within a calendar year, regardless of the number of people, or regularly serving at least twenty-five year-round (i.e., more than one hundred eighty days per year) residents.
- (b) A noncommunity water system means a Group A water system that is not a community water system. Noncommunity water systems are further defined as:
  - (i) Nontransient (NTNC) water system that provides service opportunity to twenty-five or more of the same nonresidential people for one hundred eighty or more days within a calendar year.
  - (ii) Transient (TNC) water system that services:
    - Twenty-five or more different people each day for sixty or more days within a calendar year;
    - Twenty-five or more of the same people each day for sixty or more days, but less than one hundred eighty days within a calendar year; or
    - One thousand or more people for two or more consecutive days within a calendar year.

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**WAC 296-307-16303 (Cont.)**

**“Group B water system”** means a public water system:

- (a) Constructed to serve less than fifteen residential services regardless of the number of people; or
- (b) Constructed to serve an average nonresidential population of less than twenty-five per day for sixty or more days within a calendar year; or
- (c) Any number of people for less than sixty days within a calendar year.

**“Health officer”** means the individual appointed as such for a local health department under chapter 70.05 RCW or appointed as the director of public health of a combined city-county health department under chapter 70.08 RCW.

**“Livestock”** means horses, cows, pigs, sheep, goats, poultry, etc.

**“Livestock operation”** means any place, establishment, or facility consisting of pens or other enclosures in which livestock is kept for purposes including, but not limited to, feeding, milking, slaughter, watering, weighing, sorting, receiving, and shipping. Livestock operations include, among other things, dairy farms, corrals, slaughterhouses, feedlots, and stockyards. Operations where livestock can roam on a pasture over a distance may be treated as outside the definition.

**“MSPA”** means the Migrant and Seasonal Agricultural Worker Protection Act (96 Stat. 2583; 29 U.S.C. Sec. 1801 et seq.).

**“Occupant”** means a temporary worker or a person who resides with a temporary worker at the campsite.

**“Operating license”** means a document issued annually by the department of health or contracted health officer authorizing the use of temporary worker housing.

**“Operator”** means a person holding legal title to the land on which the camp is located. However, if the legal title and the right to possession are in different persons, “operator” means a person having the lawful control or supervision over the camp.

**“Recreational park trailers”** means a trailer-type unit that is primarily designed to provide temporary living quarters for recreational, camping, or seasonal use, that meets the following criteria:

- Built on a single chassis, mounted on wheels;
- Having a gross trailer area not exceeding 400 square feet (37.15 square meters) in the set-up mode; and
- Certified by the manufacturer as complying with ANSI A119.5.

**“Recreational vehicle”** means a vehicular-type unit primarily designed as temporary living quarters for recreational camping, travel, or seasonal use that either has its own mode of power or is mounted on, or towed by, another vehicle. Recreational vehicles include: Camping trailers, fifth-wheel trailers, motor homes, travel trailers, and truck campers, but does not include pickup trucks with camper shells, canopies or other similar coverings.

**“Refuse”** means solid wastes, rubbish, or garbage.

**“Temporary worker”** means an agricultural employee employed intermittently and not residing year-round at the same site.

**“Tent”** means an enclosure or shelter constructed of fabric or pliable material composed of rigid framework to support tensioned membrane that provides the weather barrier.

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**WAC 296-307-16303 (Cont.)**

“**WISHA**” means the Washington Industrial Safety and Health Act, chapter 49.17 RCW, administered by the Washington state department of labor and industries.

[Statutory Authority: RCW 49.17.010, .040, .050, and .060. 02-23-072 (Order 02-26), § 296-307-16303, filed 11/19/02, effective 01/01/03. Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16303, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16305 Technical assistance.** An operator may request technical assistance from the department of health or the department of labor and industries to assist in compliance with this part.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16305, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16310 Operating license.** A cherry tent camp license is limited to one week before commencement through one week following the conclusion of the cherry harvest within the state. The operator:

- (1) Must request a license from the department of health or health officer when:
  - (a) The camp will house ten or more occupants;
  - (b) Compliance with MSPA requires a license; or
  - (c) Construction of camp buildings requires a license under chapter 246-359 WAC, Temporary worker housing construction standard.
- (2) Must apply for an operating license at least forty-five days prior to either the use of the camp or the expiration of an existing operating license by submitting to the department of health or health officer:
  - (a) A completed application on a form provided by the department or health officer;
  - (b) Proof water system is current with all water tests required by chapter 246-290 or 246-291 WAC; and
  - (c) A fee as specified in WAC 246-361-990.
- (3) Will receive an operating license for the maximum number of occupants as determined by WAC 246-361-030 when:
  - (a) The application requirements from subsection (2) of this section are met;
  - (b) The site is in compliance with this part as demonstrated by a licensing survey completed by the department; and
  - (c) The operator complies with the corrective action plan established by the department.
- (4) Must post the operating license in a place readily accessible to workers.
- (5) Must notify the department of health in the event of a transfer of ownership.

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**WAC 296-307-16310 (Cont.)**

(6) Must cooperate with the department during on-site inspections.

[Statutory Authority: RCW 49.17.010, .040, .050, and .060. 02-23-072 (Order 02-26), § 296-307-16310, filed 11/19/02, effective 01/01/03. Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16310, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16315 Maximum camp occupancy.** The maximum occupancy for a camp will be based on:

(1) The number of shelters provided; and

(2) The number of bathing, food handling, handwashing, laundry, and toilet facilities.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16315, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16320 Variance and procedure.** Conditions may exist in operations that a state standard will not have practical use. The director of the department of labor and industries may issue a variance from the requirements of the standard when another means of providing equal protection is provided. The substitute means must provide equal protection in accordance with the requirements of chapter 49.17 RCW and chapter 296-350 WAC, variances.

Applications for variances will be reviewed and may be investigated by the department of labor and industries and the department of health. Variances granted will be limited to the specific case or cases covered in the application and may be revoked for cause. The variance must remain prominently posted on the premises while in effect.

Variance application forms may be obtained from the Department of Labor and Industries, P.O. Box 44625, Olympia, Washington 98504-4625 or the Department of Health, P.O. Box 47852, Olympia, Washington 98504-7852, upon request. Requests for variances from safety and health standards must be made in writing to the director or the assistant director, Department of Labor and Industries, P.O. Box 44625, Olympia, Washington 98504-4625. (Reference RCW 49.17.080 and 49.17.090.)

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16320, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16325 Cherry harvest campsites.** The operator must:

(1) Locate and operate a site to prevent a health or safety hazard that is:

- (a) Adequately drained and any drainage from and through the camp must not endanger any domestic or public water supply;
- (b) Free from periodic flooding and depressions in which water may become a nuisance;
- (c) At least two hundred feet from a swamp, pool, sink hole, or other surface collection of water unless there is a mosquito prevention program for those areas;
- (d) Large enough to prevent overcrowding of necessary structures. The principal camp area for sleeping and for food preparation and eating must be at least five hundred feet from where livestock are kept; and
- (e) Maintained in a clean and sanitary condition.

(2) Develop and implement a cherry harvest camp management plan and rules for camps with ten or more occupants, to assure that the camp is operated in a safe and secure manner and is kept within the approved capacity. Additionally, the licensed operator must:

- (a) Inform residents of the rules, in a language the resident understands by providing individual copies of the rules to each camp resident or posting the rules in the camp area; and
- (b) Restrict the number of occupants in the camp to the capacity as determined by the department.

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**WAC 296-307-16325 (Cont.)**

(3) When closing the camp permanently or for the season, complete the following:

- (a) Dispose of all refuse to prevent nuisance;
- (b) Fill all abandoned toilet pits with earth; and
- (c) Leave the grounds and buildings in a clean and sanitary condition.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16325, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16330 Water supply.** The operator must:

(1) Provide a water system that is:

- (a) Approved as a Group A public water system in compliance with chapter 246-290 WAC if the water system supplies fifteen or more connections or twenty-five or more people at least sixty days per year or provide proof the camp receives water from an approved Group A public water system; or
- (b) Approved as a Group B water system in compliance with chapter 246-291 WAC if the water system supplies less than fifteen connections and does not supply twenty-five or more people at least sixty days per year.

*Note:* A “same farm exemption” applies to a public water system with four or fewer connections all of which serve residences on the same farm. “Same farm” means a parcel of land or series of parcels that are connected by covenants and devoted to the production of livestock or agricultural commodities for commercial purposes and does not qualify as a Group A water system.

	Avg. of less than 25 people	Avg. of 25 or more people
At least 60 days or more	Group B	Group A TNC
59 days or less	Group B	Group B

*Note:* If a system has 15 or more connections, regardless of the population, it is a Group A water system.

(2) Provide an adequate and convenient hot and cold water supply for drinking, cooking, bathing, and laundry purposes.

*Note:* An “adequate water supply” means the storage capacity of the potable water system must meet the requirements of ASHRAE 1999 Applications Handbook, chapter 48, Water Systems.

(3) Ensure that the distribution lines are able to maintain the working pressure of the water piping system at not less than fifteen pounds per square inch after allowing for friction and other pressure losses.

(4) When water is not piped to each dwelling unit, provide cold, potable, running water under pressure within one hundred feet of each dwelling unit.

(5) When water sources are not available in each individual tent, provide one or more drinking fountains for each one hundred occupants or fraction thereof. Prohibit the use of common drinking cups or containers from which water is dipped or poured.

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**WAC 296-307-16330 (Cont.)**

- (6) When water is unsafe for drinking purposes and accessible to occupants, post a sign by the source reading “Do not drink. Do not use for washing. Do not use for preparing food” printed in English and in the native language of the persons occupying the camp, or marked with easily understood pictures or symbols.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16330, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16335 Sewage disposal.** An operator must:

- (1) Provide sewage disposal systems in accordance with local health jurisdictions.

- (2) Connect all drain, waste, and vent systems from buildings to:

(a) Public sewers, if available; or

(b) Approved on-site sewage disposal systems that are designed, constructed, and maintained as required in chapters 246-272 and 173-240 WAC, and local ordinances.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16335, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16340 Electricity and lighting.**

- (1) General electricity requirements.

(a) The operator must supply electricity to all dwelling units, kitchen facilities, bathroom facilities, common areas, and laundry facilities.

(b) All electrical wiring, fixtures and electrical equipment must comply with department of labor and industries regulations, chapter 19.28 RCW and local ordinances, and maintained in a safe condition.

- (2) Electricity requirements in tents.

(a) Each individual tent must have at least one separate floor-type or wall-type convenience outlet. If the operator provides a refrigerator in the tent, a dedicated outlet must be provided for it.

(b) All electrical wiring and equipment installed in tents must meet the requirements of WAC 296-45-045.

(c) All electrical appliances to be connected to the electrical supply must meet the requirements for the load calculations as required by chapter 19.28 RCW.

(d) Electrical wiring exiting the tent to connect to the GFI outside outlet must be placed in approved flexible conduit not to exceed six feet in length.

(e) All wiring located inside the tent must be placed in conduit for protection and connected to a surface to secure the wiring to prevent movement. Wiring must be located to prevent tripping or safety hazards.

(f) Receptacles and lighting fixtures must be UL Listed and approved by the department for use in the tent.

- (3) General lighting requirements.

(a) The operator must provide adequate lighting sufficient to carry on normal daily activities in all common use areas.

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**WAC 296-307-16340 (Cont.)**

- (b) Laundry and toilet rooms and rooms where people congregate must have at least one ceiling-type or wall-type fixture. Where portable toilets are used, lighting requirements can be met by area illumination.
- (c) The operator must provide adequate lighting for safe passage for camp occupants to handwashing sinks and toilets.
- (d) The operator must provide adequate lighting for shower rooms during hours of operation.

*Note:* Lighting requirements may be met by natural or artificial means.

(4) Lighting requirements in tents.

- (a) Tents must have adequate lighting sufficient to carry on all normal daily activities. For example: Three 100-watt bulbs located at the top ridge of the frame and are UL Listed or equivalent.
- (b) Each tent must have at least one ceiling-type light fixture.
- (c) Food preparation areas, if located in the tent, must have at least one lighting fixture located to provide task lighting over the food preparation area.
- (d) Alternate lighting appliances must provide adequate lighting. In addition, if using two or more propane, butane, or white gas lighting appliances, a carbon monoxide monitor must be provided and located not more than thirty inches from the floor.

[Statutory Authority: RCW 49.17.010, .040, .050, and .060. 05-01-166 (Order 04-19), § 296-307-16340, filed 12/21/04, effective 04/02/05. Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16340, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16345 Tents.**

- (1) Tents must provide protection from the elements.
- (2) Structural stability and floors.
  - (a) Tents and their supporting framework must be adequately braced and anchored to prevent weather related collapse. Documentation of the structural stability must be furnished to the department.
  - (b) Floors must be smooth, flat, and without breaks or holes to provide a hard, stable walking surface. Nonrigid flooring supported by grass, dirt, soil, gravel, etc., are not acceptable. Floors that are constructed of wood or concrete must comply with the building code, chapter 19.27 RCW or temporary worker housing construction standard, chapter 246-359 WAC.
  - (c) Floor systems must be designed to prevent the entrance of snakes and rodents.
- (3) Flame-retardant treatments.
  - (a) The sidewalls, drops, and tops of tents must be composed of flame-resistant material or treated with a flame retardant in an approved manner.
  - (b) Floor coverings, which are integral to the tent, and the bunting must be composed of flame-resistant material or treated with a flame retardant in an approved manner and in accordance with Uniform Building Code, Standard 31.1.
  - (c) All tents must have a permanently affixed label bearing the following information:

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**WAC 296-307-16345 (Cont.)**

- (i) Identification of tent size and fabric or material type;
  - (ii) For flame-resistant materials, the necessary information to determine compliance with this section and National Fire Protection Association Standard 701, Standard Methods of Fire Tests for Flame-resistant Textiles and Films;
  - (iii) For flame-retardant materials, the date that the tent was last treated with an approved flame-retardant;
  - (iv) The trade name and type of flame-retardant utilized in the flame-retardant treatment; and
  - (v) The name of the person and firm that applied the flame retardant.
- (4) Means of egress.
  - (a) At least one door must lead to the outside of the tent and the area designated for refuge must be accessible and remain clear of storage materials or hazards.
  - (b) The door must not be obstructed in any manner and must remain free of any material or matter where its presence would obstruct or render the exit hazardous.
  - (c) If cooking facilities are provided in tents, the window located opposite the door must have a means to open the window or provide an easily openable space. For example, a zipper which opens downward toward the floor.
- (5) Floor area. The operator must:
  - (a) If cooking facilities are provided in the tent, provide at least seventy square feet of floor space for one occupant and fifty square feet for each additional occupant; or
  - (b) If cooking facilities are **not** provided in the tent, provide at least fifty square feet of floor space for each occupant in rooms used for sleeping purposes.
- (6) Ceiling height.
  - (a) If the tent has a sloped ceiling, a ceiling height of at least seven feet is required in fifty percent of the total area.
  - (b) No portion of the tent measuring less than six feet from the flooring to the ceiling will be included in any computation of the minimum floor area.
- (7) Windows and ventilation.
  - (a) Provide a window area equal to one-tenth of the total floor area in each habitable room which opens at least halfway or more directly to the outside for cross-ventilation and has sixteen-mesh screens on all exterior openings.

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**WAC 296-307-16345 (Cont.)**

- (b) The windows must have weather-resistant flaps, which will cover the window area and a means of fastening the flaps to provide protection from the elements and allow privacy for the occupants.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16345, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16350 Recreational vehicles.** The operator must ensure that all recreational vehicles and park trailers meet the requirements of chapters 296-150P and 296-150R WAC.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16350, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16355 Laundry facilities.** An operator must:

- (1) Provide one laundry tray or tub or one mechanical washing machine for every thirty persons;
- (2) Provide facilities for drying clothes;
- (3) Provide sloped, coved floors of nonslip impervious materials with floor drains;

- (4) Maintain laundry facilities in a clean and sanitary condition.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16355, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16360 Handwashing and bathing facilities.** An operator must:

- (1) Provide one handwash sink for every six persons in centralized facilities. Handwash sinks must be adjacent to toilets;
- (2) Provide one showerhead for every ten persons in centralized facilities;
- (3) Provide one “service sink” in each building used for centralized laundry, handwashing, or bathing;
- (4) Provide sloped, coved floors of nonslip impervious materials with floor drains;
- (5) Provide walls that are smooth and nonabsorbent to the height of four feet. If partitions are used, they must be smooth and nonabsorbent to the height of four feet;
- (6) Provide all showers, baths, and shower rooms with floor drains to remove wastewater;
- (7) Provide cleanable, nonabsorbent waste containers;
- (8) Maintain bathing and handwashing facilities in a clean and sanitary condition, cleaned at least daily;
- (9) Ensure shower facilities provide privacy from the opposite sex and the public;
- (10) Make showers and bathing facilities available when needed.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16360, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16365 Toilet facilities.**

- (1) General toilet requirements. Operators must provide flush toilets, chemical toilets, or pit privies. The department of health or health officer, according to requirements in chapter 246-272 WAC, must approve pit privies. The operator must comply with the following:
  - (a) Flush toilets, chemical toilets, and urinals must not be located in any tent.
  - (b) When chemical toilets are provided, they must be:

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**WAC 296-307-16365 (Cont.)**

- (i) Located at least fifty feet from any dwelling unit or food-handling facility;
    - (ii) Maintained by a licensed waste disposal company; and
    - (iii) Comply with local ordinances.
  - (c) When urinals are provided:
    - (i) There must be one urinal or two linear feet of urinal trough for each twenty-five men;
    - (ii) The floors and walls surrounding a urinal and extending out at least fifteen inches on all sides must be constructed of materials which will not be adversely affected by moisture;
    - (iii) The urinal must have an adequate water flush where water under pressure is available; and
    - (iv) Urinal troughs are prohibited in pit privies.
  - (d) When pit privies are approved they must be:
    - (i) At least one hundred feet away from any dwelling unit or food-handling facility; and
    - (ii) Constructed to exclude insects and rodents from the pit.
- (2) Centralized toilet facilities. The operator must meet the following requirements when centralized toilet facilities are provided:
  - (a) Provide toilet rooms with:
    - (i) One toilet for every fifteen persons;
    - (ii) One handwashing sink for every six persons;
    - (iii) Either a window of at least six square feet opening directly to the outside, or be satisfactorily ventilated; and
    - (iv) All outside openings screened with sixteen-mesh material.
  - (b) Locate toilet rooms so that:
    - (i) Toilets are within two hundred feet of the door of each tent; and
    - (ii) No person has to pass through a sleeping room to reach a toilet room;
  - (c) Maintain toilets in a clean and sanitary condition, cleaned at least daily;
  - (d) Provide each toilet compartment with an adequate supply of toilet paper;
  - (e) When shared facilities will be used for both men and women:
    - (i) Provide separate toilet rooms for each sex with a minimum of one toilet room for each sex and meet the required ratios as defined in (a) of this subsection;

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**WAC 296-307-16365 (Cont.)**

- (ii) Identify each room “men” and “women” with signs printed in English and in the native language of the persons occupying the camp, or identified with easily understood pictures or symbols; and
- (iii) Separate facilities by solid walls or partitions extending from the floor to the roof or ceiling when facilities for each sex are located in the same building.

Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16365, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16370 Cooking and food-handling facilities.** The operator must provide enclosed or screened cooking and food-handling facilities for all occupants. The operator must provide adequate tables and seating for occupants.

- (1) If the operator provides cooking facilities in tents, the operator must provide:
  - (a) An operable cook stove or hot plate with at least one cooking surface for every four occupants;
  - (b) A sink with hot and cold running potable water under pressure at each tent site;
  - (c) At least two (2) cubic feet of dry food storage space per occupant;
  - (d) Nonabsorbent, easily cleanable food preparation counters situated off the floor;
  - (e) Mechanical refrigeration conveniently located and able to maintain a temperature of forty-five degrees Fahrenheit or below, with at least one (1) cubic foot of storage space per occupant; and
  - (f) Adequate ventilation for cooking facilities.
- (2) If the operator provides common food-handling facilities, the operator must provide:
  - (a) A room or building, adequate in size, separate from any tent;
  - (b) No direct openings to living or sleeping areas from the common food-handling facility;
  - (c) An operable cook stove or hot plate with at least one cooking surface for every four occupants, or four cooking surfaces for every two families;
  - (d) Sinks with hot and cold running potable water under pressure;
  - (e) At least two (2) cubic feet of dry food storage space per occupant;
  - (f) Nonabsorbent, easily cleanable food preparation counters situated off the floor;
  - (g) Mechanical refrigeration conveniently located and able to maintain a temperature of forty-five degrees Fahrenheit or below, with at least one (1) cubic foot of storage space per occupant;
  - (h) Fire-resistant, nonabsorbent, nonasbestos, and easily cleanable wall coverings adjacent to cooking areas;
  - (i) Nonabsorbent, easily cleanable floors; and
  - (j) Adequate ventilation for cooking facilities.

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**WAC 296-307-16370 (Cont.)**

(3) The operator must ensure that dining hall facilities comply with chapter 246-215 WAC, Food service.  
[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16370, filed 03/01/00, effective 03/01/00.]

**WAC 293-307-16375 Cots, beds, bedding, and personal storage.** The operator must provide cots, beds, or bunks for each occupant, not to exceed the maximum occupancy approved by the department or health officer.

- (1) Beds or bunks must be furnished with clean mattresses and maintained in a clean and sanitary condition.
- (2) The operator must:
  - (a) Provide sufficient clearance between each cot, bed, or bunk and the floor or a commercially available cot, bed, or bunk; and
  - (b) Allow space to separate beds laterally and end-to-end by at least thirty-six inches when single beds are used.
- (3) When bunk beds are used the operator must:
  - (a) Allow space to separate beds laterally and end-to-end by at least forty-eight inches; and
  - (b) Maintain a minimum space of twenty-seven inches between the upper and lower bunks.
- (4) Locate cots, beds, or bunks at least thirty inches or more from cooking surfaces.
- (5) The use of triple bunk beds is prohibited.
- (6) The operator must provide suitable storage facilities for clothing and personal articles in each tent.  
[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16375, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16380 First aid and safety.** The operator must:

- (1) Comply with chapters 15.58 and 17.21 RCW and chapters 16-228 and 296-307 WAC, Part I and J, and pesticide label instructions when using pesticides in and around the camp;
- (2) Prohibit, in the housing area, the use, storage, and mixing of flammable, volatile, or toxic substances other than those intended for household use;
- (3) Provide readily accessible first-aid equipment;
- (4) Ensure that a first-aid qualified person is readily accessible to administer first aid at all times;
- (5) Store or remove unused refrigerator units to prevent access by children.  
[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16380, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16385 Refuse disposal.** The operator must:

- (1) Comply with local sanitation codes for removing refuse from camp areas and disposing of refuse;
- (2) Protect against rodent harborage, insect breeding, and other health hazards while storing, collecting, transporting, and disposing of refuse;
- (3) Store refuse in fly-tight, rodent-tight, impervious, and cleanable or single-use containers;

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**WAC 296-307-16385 (Cont.)**

- (4) Keep refuse containers clean;
- (5) Provide a container on a wooden, metal, or concrete stand within one hundred feet of each dwelling unit;
- (6) Empty refuse containers at least twice each week, and when full.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16385, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16390 Insect and rodent control.** The operator must take effective measures to prevent and control insect and rodent infestation.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16390, filed 03/01/00, effective 03/01/00.]

**WAC 296-307-16395 Disease prevention and control.** The operator must:

- (1) Report immediately to the local health officer the name and address of any individual in the camp known to have or suspected of having a communicable disease;
- (2) Report immediately to the local health officer:
  - (a) Suspected food poisoning;
  - (b) An unusual prevalence of fever, diarrhea, sore throat, vomiting, or jaundice; or
  - (c) Productive cough, or when weight loss is a prominent symptom among occupants.
- (3) Prohibit any individual with a communicable disease from preparing, cooking, serving, or handling food, foodstuffs, or materials in dining halls.

[Statutory Authority: RCW 49.17.010, .040, .050. 00-06-081 (Order 99-28), § 296-307-16395, filed 03/01/00, effective 03/01/00.]